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***DETECTION OF SOME MICROBIAL ENZYMES IN CURING SOLUTION AND CHEMICAL DESCRIPTION OF MEA T DURING THE CURING PROCESS***

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***Abstract***

The total bacterial count, lipolytic and proteolytic bacteria were examined in immersing solution during ten days of curing process of meat. Some of chemical changes of immersed meat were also traced during the process. Total solid compound, NaCl, moisture, water holding capacity, as well as meat ten­derness were also tested. Total nitrogen and non-protein nitro­gen were all determinedmeat samples. Optained results showed the superiority off proteolytic bacteria over the other bacterial groups in the curing solution. The proteolytic and lip­olytic enzymes were determined in curing solution and the re­lation between both of them was also calculated, both meat tenderness and NaCl concentration gradually increased up to the end of the process. On the other hand, data showed slow decrease of free amino nitrogen and non-protein nitrogen of meat.

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* حسين عبدالله الفضالي، محمد إبراهيم حامد، محمد منصور قاسم، فاتن حسن: "**الكشف عن بعض الإنزيمات الميكروبية في محلول التمليح والوصف الكيماوي للحم خلال عملية التمليح** **Detection of some microbial enzymes in curing solution and chemical description of meat during the curing process**"، المجلة المصرية للتغذية، المجلد 13، العدد 1، 1998، الصفحات 94-114.